The Granite Curling Club
1 GRANITE WAY
WINNIPEG, MANITOBA
R3C 0Y9

PH: (204) 775-8239

BANQUET SELECTIONS

E-MAIL: curl@granitecurlingclub.ca
WEBSITE: www.granitecurlingclub.ca

- Consumption of alcoholic beverages is limited to items purchased from the Granite bar. All alcohol must be purchased from and served through the Granite Curling Club staff. Bar must be closed by 2:00 AM and all in attendance must vacate by 2:30 AM. Under LGA regulations, The Granite Curling Club has the right to refuse service to anyone who appears to have consumed alcohol to a point of creating a potential inconvenience, disturbance or danger to others or themselves. Bringing in alcoholic beverages from other sources is illegal unless done under a special occasion permit through the LGA.

- All food consumed in the Granite is to be purchased from the club. No outside food is to be brought into the club. All food and beverage charges are subject to 15% gratuity, 8% PST, and 5% GST where applicable. All prices are subject to change.

- Final confirmation is required no later than 72 hours prior to the event. We prepare and set for approximately 5% more than the guaranteed number. Payment due is for the guaranteed number, or the actual number of meals served, whichever is greater. Payment for confirmed number is due upon invoice.

- China and linen service is provided for all full service events.

- Microphone and podium, TV, DVD, are available at no extra cost.

- The Granite is a Non Smoking Facility.

- All prices are subject to change.

The Granite Curling Club and employees are not responsible for any personal injury, loss or theft suffered by the client. The client agrees to accept responsibility for any damages to the premises by his or her guests or independent contractors on his or her behalf prior to, during or after the function.

BREAKFAST BUFFETS

(MINIMUM ORDERS MAY APPLY)

Prices are per person unless otherwise stated

The Continental

Chefs Selection of Fresh Muffins, Danishes, Toast & Preserves, Assorted juices, Tea and Coffee $11

Add Fresh fruit platter $3.5

The Chef's Special

Assorted fruit juices, Breakfast pastries, Scrambled Eggs, Hash browns, your choice of Bacon, Ham or Sausages, Tea and Coffee $14

LUNCHEONS

(MINIMUM ORDERS MAY APPLY)

Chili Bowl served with rye bread $10

Hearty Soup and assorted **Sandwiches** $12

Wraps (please add extra) $3

Boneless Chicken Breast with your choice of White wine or mushroom sauce and Chef's choice of Potato and vegetable $15

Pork Cutlet served with mushroom sauce and mashed potato and vegetable $16

Salisbury Steak with Mushroom Gravy and Chef's choice of potato and vegetable $15

Beef Carte, open face Au Jus on French Bread with mashed potatoes and coleslaw $17

Chef's Homemade Lasagna served with Caesar Salad and Garlic toast $17

Your choice of **Roast Beef or Roast Chicken**, buffet style with salad, potato and vegetables and fresh buns and butter $20

DINNER BUFFETS

(MINIMUM ORDERS MAY APPLY)

Served with your choice of: Garden Salad with Dressing or Caesar Salad

Plus choose one other salad:

Potato Salad: Field potatoes in a rich creamy mustard mayo dressing, red green peppers, green onions, loads of eggs

Coleslaw: Hand cut fine cabbage, coleslaw dressing, mayo, spices, carrots, green onions. A true Granite staple

Pasta Salad: Penne noodles, red onion, red green peppers, green onions in a light spicy Italian dressing topped off with grated parmesan cheese.

Choice of three Entrées $25
Each additional Entrée please add $7

Bar-B-Q Spareribs
Cabbage Rolls
Roasted Chicken Pieces
Swedish or Italian Meatballs
Perogies

Choice of one selection from each of the following:

Potato
Oven Roast Potato
Baked or Mashed Potato
Scalloped Potato
Seasoned Herbed Rice

Vegetable
Glazed Baby Carrot
Green Beans Almondine
Corn and Peppers

Roasts: (extra)
Roast Beef or Turkey Carvery add $6.95
Baked Ham Carvery add $6.95
Grilled Chicken Breast add $5.95

Buffet Dinners include: dinner rolls, tea and coffee or soft drinks

Assorted Dainties: Chefs Selection of Brownie, Nanaimo Squares, Carrot Cake, Berry Crumble Bars and other Assorted Squares. $6

DINNER SELECTIONS

(MINIMUM ORDERS MAY APPLY)

Dinner Entrée Selected is for entire group

Dinner selection include choice of salad, potato, vegetable and dessert, dinner rolls, tea and coffee

Chicken Cordon Bleu or Parmigiana $22
Boneless non-breaded chicken breast topped with Cheese and Ham

Veal Cutlets $22
Tender Breaded Cutlet served with your choice of Spanish or Mushroom Sauce

Our Own Oven Roasted Turkey
Oven Roasted served with sage stuffing served with cranberry sauce $23

Roast Pork Loin $23
Stuffed with sage dressing and peach mango glaze

Bar B Que Baby Back Ribs $24
Finger Lickin' approved

Roast Baron Of Beef $24
Au Jus and served to your liking by our Chef

Chicken and Ribs $26
Oven Roasted quarter chicken and Bar-B-Q ribs

Prime Rib of Beef $29
Served with Yorkshire pudding

Choice of one selection from each of the following:

Salad	*Vegetable*
House Salad with choice of Dressings	Green Beans Almondine
Caesar Salad	Corn and Peppers
	Glazed Baby Carrot
Potato/Rice	*Dessert*
Oven Roasted Potato	Strawberry Cream Torte
Seasoned Herbed Rice	Hot Apple Crisp with Ice Cream
Mashed Potato	Assorted Dainties – Brownie, Carrot Cake,
Baby Roast Potato	Nanaimo Bars, Berry Crumble Squares

RECEPTION SELECTIONS

Prices are per serving unless otherwise stated

Hot Finger Foods $13 per dozen

- Bacon wrapped Chicken Livers
- Mini Egg Rolls
- Mozza Sticks
- Dry Breaded Pork
- Breaded Shrimp
- Spicy Chicken Wings
- Cheese Bites
- Glazed Meatballs
- Spring Rolls

Seasonal Fresh Vegetable Platter with House Dip **$3.5/per person**

Seasonal Fruit Platter – Seasonal Market Selection of Fruit **$3.5/ per person**

Cheese Tray – Chefs Selection of Domestic Market Cheeses **$4/per person**

Sandwich Tray – Chefs Selection of Fresh Roasted & Deli Meats w/ Breads **$7.5/per person**

Pickle Tray – Selection of Winnipegs Finest Pickles **$1.75/per person**

Dessert Tray – Chefs Selection of Brownie, Nanaimo Squares, Carrot Cake, Berry Crumble Bars and other Assorted Squares. **$4.25/person**

The Granite Social Party Pack **$7.50/person**

- Assortment of Cold Cuts, Pickles, Cheese, Bread and Condiments

BANQUET / EVENT CONTRACT

Function Date:_____

Banquet Name:_____

Organizer(s):_____

Phone Number:_____ Cell Number:_____
Mailing Address:_____
_____
_____

What is your choice from the dinner selections? (To be confirmed with Manager.)

Special instructions / requests_____

Estimated number of guests for lunch / dinner / reception_____

Meal served at _____ am/pm

Cash or Open Bar? _____

Please fill in the above information
Please return to :
Granite Curling Club
1 Granite Way
Winnipeg, MB R3C0Y9
curl@granitecurlingclub.ca

A deposit of $200.00 is required to confirm the date, payable to Granite Curling Club.

Organizer Signature _____.

For office use only: Deposit amount: $_____ Rec. No:_____ Acc. No: _____ Guaranteed number of guests for dinner (72 hours) _____